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# À LA CARTE MENU

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CHOOSE ANY DISHES FROM THE MENU\*

2-COURSE CHOICE – 85 € PER PERSON

3-COURSE CHOICE – 105 € PER PERSON

\*KINDLY NOTE THAT FOOD ORDERS SHOULD BE  
PLACED AT LEAST 24 HOURS IN ADVANCE

NSA VILLAS

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# STARTERS

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TURNIP PURÉE SOUP WITH LAPLAND FLATBREAD  
MADE FROM LOCAL "MIDNIGHT SUN" TURNIPS

FOREST MUSHROOM SOUP WITH RYE BREAD  
MADE FROM LOCAL MUSHROOMS, A DELICACY FOR REINDEER

GOAT CHEESE SALAD

SALMON TARTARE WITH RYE BREAD AND SALAD

BEETROOT TARTARE WITH RYE BREAD AND SALAD

ONION-MARINATED WHITEFISH ON ARCHIPELAGO BREAD,  
KALE PESTO  
MARINATED LOCAL FISH FROM NORTHERN WATERS

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# MAIN COURSES

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PAN-FRIED ARCTIC CHAR WITH BEETROOT SAUCE  
A RED-FLESHED FISH FROM COLD MOUNTAIN LAKES OF THE NORTH

WHITEFISH FILLET STEAMED IN WHITE WINE,  
SMOKED BUTTER SAUCE  
LIGHT FISH FROM NORTHERN WATERS

ROASTED REINDEER SIRLOIN STEAK  
WITH BLUEBERRY SAUCE  
THE FINEST CUT OF LOCAL REINDEER, SERVED WITH BLUEBERRY-RED  
WINE SAUCE

ROSE-MARINATED REINDEER TENDERLOIN WITH  
LINGONBERRY SAUCE  
LOCAL REINDEER WITH LINGONBERRY-RED WINE SAUCE

TRADITIONAL SAUTÉED REINDEER WITH MASHED  
POTATOES, LINGONBERRIES, AND PICKLES  
A CLASSIC DISH FROM LAPLAND

SLOW-COOKED BEEF WITH RED WINE SAUCE

MUSHROOM STEAK WITH BEETROOT SAUCE  
MADE FROM LOCAL MUSHROOMS

SERVED WITH DAILY POTATO AND VEGETABLE SIDES

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# DESSERTS

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LAPLAND CHEESE SIMMERED IN CINNAMON CREAM  
WITH CLOUDBERRY JAM  
TRADITIONAL LAPLAND CHEESE

LAPLAND CHEESE AND CRANBERRY SALAD  
WITH CARAMEL SAUCE  
TRADITIONAL LAPLAND CHEESE

BLUEBERRY PANNA COTTA

CLOUDBERRY CRÈME BRÛLÉE

CHOCOLATE CAKE WITH BERRY MELBA

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# BREAKFAST

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BLUEBERRY JUICE

YOGURT

GRANOLA

REINDEER MAN'S BREAD AND BARLEY FLATBREAD  
WITH BUTTER  
FROM A LOCAL BAKERY

SMOKED REINDEER  
FROM A LOCAL PRODUCER

BOILED EGGS

FRESH FRUITS

CHEESE

SALAD, TOMATO, AND CUCUMBER

MUFFINS

CROISSANT

JAM

NUTELLA

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# 5-COURSE TASTING MENU

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CURED REINDEER, REINDEER MAN'S BREAD FLATBREAD  
AND JUNIPER CREAM  
LOCAL REINDEER

TURNIP SOUP WITH FLATBREAD  
SOUP MADE FROM LOCAL "MIDNIGHT SUN" TURNIPS

ONION-MARINATED WHITEFISH ON ARCHIPELAGO BREAD,  
KALE PESTO  
MARINATED LOCAL FISH FROM NORTHERN WATERS

ROASTED REINDEER SIRLOIN STEAK WITH BLUEBERRY SAUCE  
THE FINEST CUT OF LOCAL REINDEER, SERVED WITH BLUEBERRY-RED WINE SAUCE

BLUEBERRY PANNA COTTA

139 € PER PERSON